

INSTALLATION INSTRUCTIONS  
AND RECOMMENDATIONS FOR USE AND MAINTENANCE  
**COOKING HOBS**

EINBAU-ANLEITUNG UND EMPFEHLUNGEN  
FÜR GEBRAUCH UND INSTANDHALTUNG  
**KOCHFELDER**

INSTRUCTIONS POUR L'INSTALLATION  
ET RECOMMANDATIONS D'UTILISATION ET D'ENTRETIEN  
**PLAQUES DE CUISSON**

ISTRUZIONI PER L'INSTALLAZIONE  
E RACCOMANDAZIONI D'USO E MANUTENZIONE  
**PIANI COTTURA**

**EM/60 4G AI TR TV - EM/60 4G AI AL TR TV**  
**EM/60 4G AI TR - EM/60 4G AI AL TR**  
**EM/60 3G 1P AI TR TV - EM/60 3G 1P AI AL TR TV**  
**EM/60 3G 1P AI TR - EM/60 3G 1P AI AL TR**  
**EM/60 4G AI TR TV (FUND) - EM/60 4G AI AL TR TV (FUND)**  
**EM/60 4G AI TR (FUND) - EM/60 4G AI AL TR (FUND)**  
**EM/60 3G 1P AI TR TV (FUND) - EM/60 3G 1P AI AL TR TV (FUND)**  
**EM/60 3G 1P AI TR (FUND) - EM/60 3G 1P AI AL TR (FUND)**



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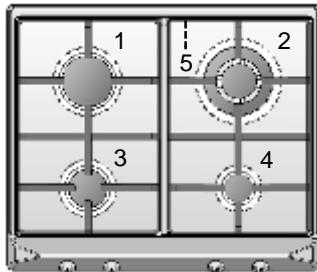
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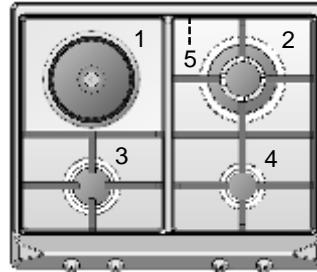
## Introduction/Präsentation/Présentation/Presentazione



**GB** Models EM/60 4G AI AL TR (FUND) and EM/60 4G AI TR (FUND)

- 1 Rapid burner 2,580 Kcal/h - 3 kW.
- 2 Triple crown burner 3,268 Kcal/h -3.8 kW.
- 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
- 4 Auxiliary burner 860 Kcal/h - 1 kW.
- 5 Grid.

\* Maximum calorific power: 8,208 Kcal/h -9.55 kW.



**GB** Models EM/60 3G 1P AI AL TR (FUND) and EM/60 3G 1P AI TR (FUND)

- 1 Electric hotplate Ø 145 mm, 1500 W.
- 2 Triple crown burner 3,268 Kcal/h - 3.8 kW.
- 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
- 4 Auxiliary burner 860 Kcal/h - 1 kW.

\* Maximum calorific power: 5,628 Kcal/h -6.55 kW.

**DE** Modelle EM/60 4G AI AL TR (FUND) und EM/60 4G AI TR (FUND)

- 1 Stark-Brenner mit 2580 kcal/h - 3 kW
- 2 Brenner mit Dreifachkranz 3268 kcal/h -3,8 kW
- 3 Mittelbrenner mit 1500 kcal/h -1,75 kW
- 4 Hilfsbrenner mit 860 kcal/h - 1 kW
- 5 Stellrost

\* Maximale Wärmeleistung: 8208 Kcal/h - 9,55 kW.

**FR** Modèles EM/60 4G AI AL TR (FUND) et EM/60 4G AI TR (FUND)

- 1 Brûleur rapide de 2.580 Kcal/h - 3 kW.
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- 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
- 5 Grille.

\* Puissance calorifique maximale: 8.208 Kcal/h - 9,55 kW.

**IT** Modelli EM/60 4G AI AL TR (FUND) e EM/60 4G AI TR (FUND)

- 1 Bruciatore rapido da 2.580 Kcal/h - 3 kW.
- 2 Bruciatore a tripla corona da 3.268 Kcal/h - 3.8 kW.
- 3 Bruciatore semirapido da 1.500 Kcal/h - 1,75 kW.
- 4 Bruciatore ausiliario da 860 Kcal/h - 1 kW.
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**DE** Modelle EM/60 3G 1P AI AL TR (FUND) und EM/60 3G 1P AI TR (FUND)

- 1 Elektro-Kochzone mit Ø 145 mm, 1500 W
- 2 Brenner mit Dreifachkranz 3268 kcal/h - 3,8 kW
- 3 Mittelbrenner mit 1500 kcal/h -1,75 kW
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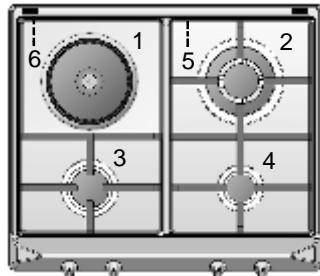
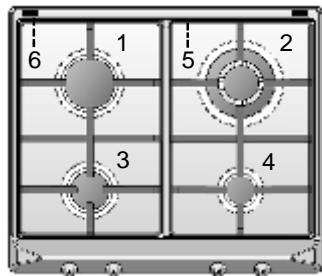
- 1 Plaque électrique Ø 145 mm., 1.500 W.
- 2 Brûleur triple couronne 3.268 Kcal/h -3,8 kW.
- 3 Brûleur semi-rapide de 1.500 Kcal/h -1,75 kW.
- 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
- 5 Grille.

\* Puissance calorifique maximale: 5.628 Kcal/h - 6,55 kW.

**IT** Modelli EM/60 3G 1P AI AL TR (FUND) e EM/60 3G 1P AI TR (FUND)

- 1 Piastra elettrica Ø 145 mm, 1.500 W.
- 2 Bruciato a tripla corona 3.268 Kcal/h - 3,8 kW.
- 3 Bruciato semirapido da 1.500 Kcal/h - 1,75 kW.
- 4 Bruciato ausiliario da 860 Kcal/h - 1 kW.
- 5 Griglia.

\* Potenza calorifica massima: 5.628 Kcal/h - 6,55 kW.



**GB** **Models EM/60 4G AI TR TV, EM/60 4G AI AL TR TV, EM/60 4G AI TR TV (FUND) and EM/60 4G AI AL TR TV (FUND)**

- 1 Rapid burner 2,580 Kcal/h - 3 kW.
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- 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
- 4 Auxiliary burner 860 Kcal/h - 1 kW.
- 5 Grid.
- 6 Cover support.

\* Maximum calorific power: 8,208 Kcal/h -9.55 kW.

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- 1 Stark-Brenner mit 2580 kcal/h - 3 kW
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- 3 Mittelbrenner mit 1500 kcal/h - 1,75 kW
- 4 Hilfsbrenner mit 860 kcal/h - 1 kW
- 5 Stellrost
- 6 Halterung für Deckel

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- 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
- 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
- 5 Grille.
- 6 Support couvercle.

\* Puissance calorifique maximale: 8.208 Kcal/h - 9,55 kW.

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- 1 Bruciatore rapido da 2.580 Kcal/h - 3 kW.
- 2 Bruciatore a tripla corona da 3.268 Kcal/h - 3,8 kW.
- 3 Bruciatore semirapido da 1.500 Kcal/h - 1,75 kW.
- 4 Bruciatore ausiliario da 860 Kcal/h - 1 kW.
- 5 Griglia.
- 6 Supporto coperchio.

\* Potenza calorifica massima: 8.208 Kcal/h - 9,55 kW.

**GB** **Models EM/60 3G 1P AI TR TV, EM/60 3G 1P AI AL TR TV, EM/60 3G 1P AI TR TV (FUND) and EM/60 3G 1P AI AL TR TV (FUND)**

- 1 Electric hotplate Ø 145 mm, 1500 W.
- 2 Triple crown burner 3,268 Kcal/h - 3.8 kW.
- 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
- 4 Auxiliary burner 860 Kcal/h - 1 kW.
- 5 Grid.
- 6 Cover support.

\* Maximum calorific power: 5,628 Kcal/h -6.55 kW.

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- 1 Elektro-Kochzone mit Ø 145 mm, 1500 W
- 2 Brenner mit Dreifachkranz 3268 kcal/h - 3,8 kW
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- 4 Hilfsbrenner mit 860 kcal/h - 1 kW
- 5 Stellrost
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- 1 Plaque électrique Ø 145 mm, 1.500 W.
- 2 Brûleur à triple couronne 3.268 Kcal/h - 3,8 kW.
- 3 Brûleur semi-rapide de 1.500 Kcal/h -1,75 kW.
- 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
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\* Potenza calorifica massima: 5.628 Kcal/h - 6,55 kW.

## How to use the instruction manual

Dear customer,

We are delighted that you have put your trust in us.

We are confident that the new hob that you have purchased will fully satisfy your needs.

This modern, functional and practical model has been manufactured using top-quality materials that have undergone strict quality controls throughout the manufacturing process.

Before installing and using it, please read this Manual carefully and follow the instructions closely, as this will guarantee better results when using the appliance.

Keep this Instruction Manual in a safe place so that you can refer to it easily and thus comply with the terms and conditions of the guarantee.

In order to make a claim on this Guarantee, it is essential that you submit the purchase receipt together with the guarantee certificate.

### Safety instructions

Before using for the first time, you should carefully read the installation and connection instructions.

These hob models may be installed in the same kitchen furniture units as **TEKA** ovens.

For your safety, installation should be carried out by an authorised technician and should comply with existing installation standards. Likewise, any internal work on the hob should only be done by **TEKA's** technical staff.

#### Please note:

 **When the hotplates are in operation or have recently been in operation, some areas will be hot and can burn. Children should be kept well away.**



**You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the service life of the appliance. It has important technical information about the appliance.**

# Installation

## Important

INSTALLATION AND SETUP SHOULD BE CARRIED OUT BY AN AUTHORISED TECHNICIAN IN LINE WITH CURRENT INSTALLATION STANDARDS.

### Positioning the hobs

A gap with the dimensions shown in figure 1 will be cut into the worktop or stove.

The system for fixing the hob is intended for use with kitchen units with a thickness of 20, 30 or 40 mm.

In free-standing models, a shelf should be placed inside the unit. The minimum distance between the lower part of the hob and the upper part of the shelf should be 20 mm.

The hobs described in this manual can only be installed with TEKA ovens.

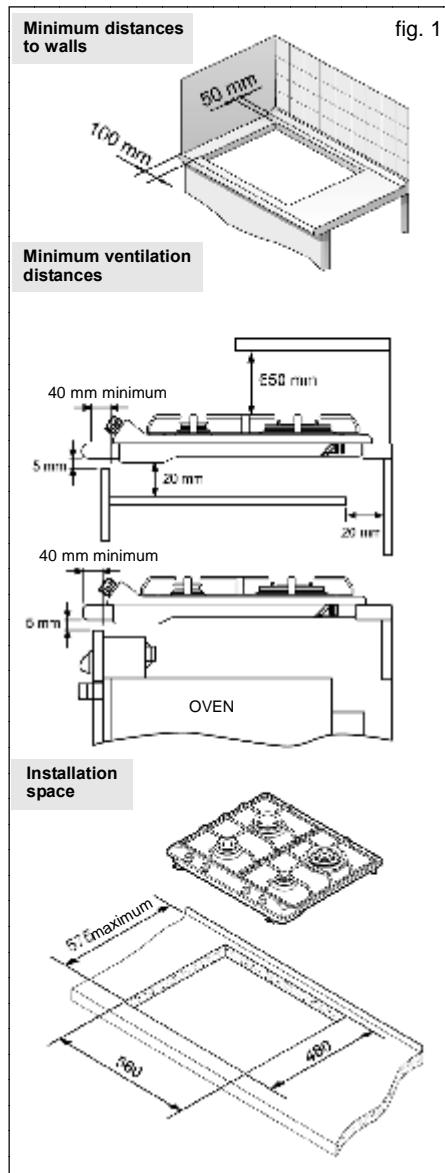
The minimum distance between the surface supporting the cooking pans and the lower part of the kitchen unit or the hood located above the hob should be 650 mm. If the hood's installation instructions recommend that the gap is greater than this, you should follow this advice.

The unit where the hob and oven will be located will be suitably fixed.

**⚠ When hobs are handled before being installed, care should be taken in case there is any protruding part or sharp edge which could cause injury.**

**⚠ TEKA does not accept liability for any malfunction or damage that may be caused by faulty installation.**

**⚠ The glues used in manufacturing the kitchen unit and in the adhesive on**



the decorative laminate of the worktop surface should be made to tolerate temperatures of up to 100°C.

**⚠ The glass covers can shatter when they heat up. Turn off the burners before closing the cover.**

### Positioning the oven

 See the corresponding manual.

### Fixing the hob

When the gap has been properly sized, the sealing washer (J) should be put on the part of the cooker.

Position the clips (K) as shown in figure 2, fastening them to the openings in the lower part of the body using the metal threaded screws provided ( $\varnothing$  4.2 mm).

The clips (K) and the sealing washer (J) are provided, and can be found in the packaging.

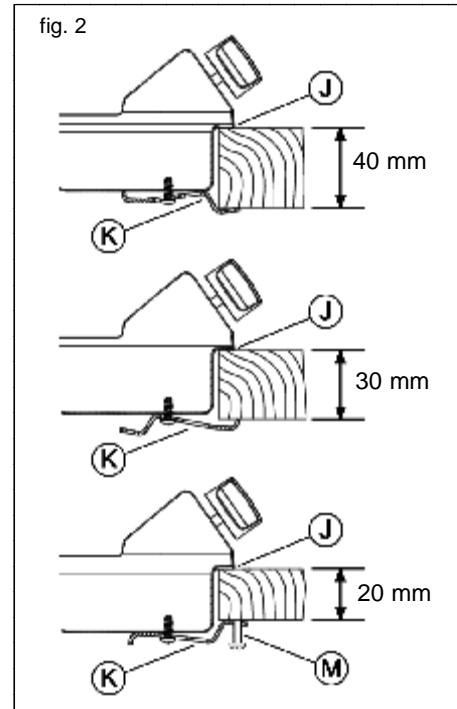
For worktop thicknesses of less than 30 mm., use the self-tapping screws (M) that are provided as a fastening accessory - put them into the clip's round hole. This hole will be threaded as the screw is inserted into it, and this should be done before fixing the clip to the worktop.

### Connecting the gas

Connecting the hob to the gas mains should be done in compliance with the current installation standards and regulations.

Ventilation slots should also be made at the site in compliance with current norms.

The hob is provided with a threaded connection 1/2" in diameter, in line with ISO 228-1. A  $\varnothing$  10/12 mm copper pipe is provided as an accessory for welding the gas inlet pipe.



Whenever the gas connection nut is removed, its washer should be changed.

In order that the hob is not damaged by tightening the nut on the gas connection pipe, a maximum torque of 350 cm \* Kgf should be applied.

When the gas connection has been made, the installation should be checked to ensure that it is completely sealed. If the check is done using air, care should be taken that the test pressure is no more than 200 gr./cm<sup>2</sup>. Where air is not available, soapy water should be applied to ensure that there are no leaks in the connections. **Testing should never be done using a flame.**

When the hob has been installed, check that the burner minimums are properly

adjusted. To do this, light the burners and check that they do not go out if you switch quickly from the maximum to the minimum.

### Connecting the electricity

Before connecting the hob to the electric mains, check that the voltage and frequency of the mains matches that shown on the hob's rating plate, which is located lower down, and on the guarantee certificate or, where appropriate, the technical datasheet supplied, which should be kept together with this manual.

The connection is made via an omnipolar switch or plug where accessible, which is suitable for the intensity to be tolerated and which has a minimum gap of 3 mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the hob.

The connection should include correct earthing, in compliance with current norms.

If the flexible supply cable fitted to these appliances ever needs to be changed, it should be replaced by TEKA's official SAT cable, which requires special tools.

The input cable should not be in contact either with the body of the hob or with the body of the oven, if the oven is installed in the same unit.

### Gas conversion

#### Important!

**Any alteration that is to be made to the appliance to convert it to a different type of gas should only be carried out by an authorised person and should comply with current standards.**



**Information for Technical Assistance:** whenever the type of gas or the appliance's pressure is changed, the new regulation plate should be placed on top of the old one so that the new features can be seen after the change.

The tasks involved in conversion are:

- \* Replace the injectors.
- \* Adjust the taps' minimums.

The injectors required for each gas type are shown in table 1.

To **replace the injectors**, follow these instructions:

- 1 Remove the grids and upper parts of the burner so that the injector can be seen.
- 2 Using a number 7 pipe spanner, remove the injectors and replace them with the new ones. Ensure that the injector is properly tightened and so avoid gas escaping.
- 3 Replace the grid and burners that were previously removed.

When the injectors have been changed, **adjust the minimums** as follows:

- 1 Turn the burners on to their minimum.

- 2 Remove the cooker's controls in order to be able to access the gas taps.
- 3 Use a slim, grooved screwdriver to turn the screw located to the left or in the centre of the gas tap's shaft (the flame increases when you turn to the left and decreases when you turn to the right).
- 4 When properly adjusted, check that the flame does not go out when you turn the knob quickly from maximum to minimum.

**TEKA INDUSTRIAL, S.A.** does not accept liability for any hob malfunction if the gas conversion or the adjustment of the burners' minimums has not been carried out by TEKA's official personnel.

**Table 1**

Burner	Family	
	Second	Third
	Group H	Group 3+
Triple crown	130	97
Rapid	116	85
Semi-rapid	97	66
Auxiliary	72	50

Ø injector expressed in 1/100 mm.

## Technical Information

### Dimensions and power

Models	EM/60 4G AI AL TR (FUND)	EM/60 3G 1P AI AL TR (FUND)	EM/60 4G AI TR (FUND)	EM/60 3G 1P AI TR (FUND)
<b>Hob dimensions</b>				
Height (mm)	90	90	90	90
Length (mm)	600	600	600	600
Width (mm)	510	510	510	510
<b>Dimensions of the positioning in the unit</b>				
Length (mm)	560	560	560	560
Width (mm)	480	480	480	480
Depth (mm)	40	40	40	40
<b>Power per burner and hotplate</b>				
Rapid gas burner 3 kW.	1		1	
Semi-rapid gas burner 1.75 kW.	1	1	1	1
Auxiliary gas burner 1 kW.	1	1	1	1
Triple crown gas burner 3.8 kW.	1	1	1	1
Electric hotplate Ø 145 mm, 1,500 W		1		1
<b>Electric:</b>				
Nominal Power (W) for 230V*	0.6	1,500	0.6	1,500
Supply voltage (V)	SEE THE APPLIANCE'S RATING PLATE			
Frequency (Hz)	50 - 60	50 - 60	50 - 60	50 - 60
<b>Gas:</b>				
Maximum power kW	9.55	6.55	9.55	6.55

\* For voltages other than 230 V please consult the rating plate on the appliance.

## Technical details

### COMMON FEATURES FOR ALL MODELS WITH ELECTRIC HOTPLATES AND AUTOMATIC IGNITION

The supply voltage and frequency will be as shown on the rating plate.

If an electric hotplate gets cracked, the hob should be disconnected from the electricity supply.

### COMMON FEATURES FOR ALL MODELS WITH GAS BURNERS

#### Warnings:

- a) Before installation, make sure that the local supply conditions (the gas type and pressure) are compatible with the appliance's setup.
- b) The setup conditions for this appliance are written on the label (or the rating plate).
- c) This appliance should not be connected to a device for removing combustion products. It should be installed and connected in compliance with the current installation standards. Special attention should be paid to the regulations applying to ventilation.

 A gas cooking appliance produces heat and moisture at the site where it is installed. The kitchen should be provided with suitable ventilation: natural ventilation sources should be kept

**Table 3**

Burner			Triple crown	Rapid	Semi-rapid	Auxiliary
Nominal Calorific Consumption	kW	mbar	3.8	3	1.75	1
Nominal consumption*	G-20 (Nm <sup>3</sup> /h)	20	0.36	0.29	0.17	0.10
	G-30 (Kg/h)	29	0.28	0.22	0.13	0.07
	G-31 (Kg/h)	37	0.27	0.21	0.13	0.07
Reduced calorific consumption	kW		1.55	0.77	0.47	0.33
Performance	%		>52	>52	>52	-

\* Consumption over Gross Calorific Value (H<sub>s</sub>)

clear, a window opened, or an effective mechanical ventilation system device, such as a hood, installed.

 The intense and prolonged use of the appliance may call for complementary ventilation, such as opening a window, or more efficient ventilation such as increasing the power of the mechanical ventilation if this exists.

Class 3 hob.



You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the service life of the appliance. It has important technical information about the appliance.

**Table 2**

Country	Category
Spain	II2H3+
Portugal	II2H3+
United Kingdom	II2H3+
Switzerland	II2H3+
Ireland	II2H3+
Czech Republic	II2H3+
Greece	I3+
Hungary	I2H
Denmark	I2H
Norway	I2H
Finland	I2H
Sweden	I2H

# Use and Maintenance

## Special measures before using for the first time

Before connecting the hob to the electric mains, check that the voltage and frequency of the mains matches that shown on the hob's rating plate, which is located lower down, and on the guarantee or, where appropriate, the technical datasheet supplied, which should be kept together with this manual.

Remember that you may have to remove the protective plastic cover that is stuck to the hob.

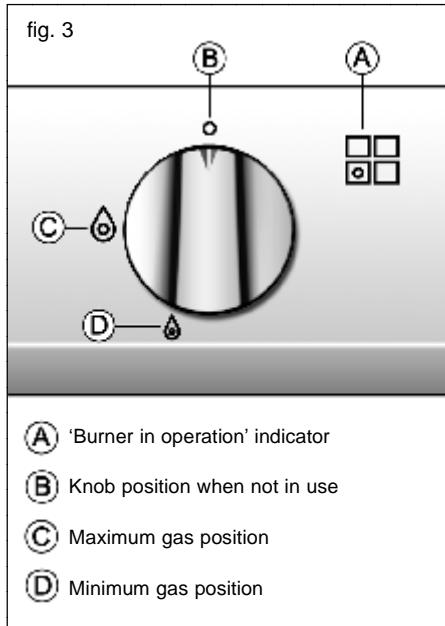
## Igniting the burners

- \* Make sure that the knobs are in their correct position.
- \* Turn on the gas at the mains or turn the gas cylinder tap.
- \* Put a flame or spark to the burner if you do not have automatic ignition.

Press the control knob and at the same time turn it anti-clockwise to the maximum position (the big flame, "C" in figure 3). The burner will now come on at full power; then, if you wish, you can turn the knob to the minimum position (the small flame, "D").

With hob models that have automatic ignition and the safety feature, proceed as follows:

1. Press down the burner control.
2. Keeping the burner control pressed down, turn it all the way till the gas ignites, and keep it pressed down for at least 2 seconds so that the safety thermocouple can take effect.



### 3. Set the control to the position required.

In order for the automatic ignition system to work properly, it is vital that the ignition (the ceramic and the electrode) is cleaned regularly and carefully - this will avoid ignition problems. Check, too, that the grooves in the burners have not become obstructed.

On the control panel, areas are marked (A) that show the control for each burner.

If a gas smell is detected, the gas intake to the hob should be shut off and the room ventilated. The gas installation and the hob should also be checked by a specialised technician.

Use flat-bottomed pans and check that they sit squarely on the grid, so that when food boils the pan does not slip (do not use pans with a concave or convex base).

Only pans with a minimum diameter of 140 mm. should be used. If you wish to use a smaller pan, always use the auxiliary burner.

**Please note:**

**⚠ When the burners are in operation or have recently been in operation, the hob will be hot in places and this can lead to burns. Children should be kept well away.**

**⚠ For safety reasons, we advise that the instructions provided by the gas supply company are followed and that the supply tap is turned off when the hob is not in use.**

**⚠ The glass covers can shatter when they heat up. Turn off the burners before closing the cover.**

**Protection mechanism against inad-vertently turning the gas controls**

**⚠** On models without the safety system (without the gas cut-off device), the gas taps are equipped with a mechanical system that prevents the controls from being freely turned from the off position to the on position (and, therefore, prevents any accidental escape of gas from the burners) **if the control has not previously been pressed down.**

**⚠** If at any time while using the hob you notice that a control can be turned from the off position without it needing to be pressed down beforehand (for example: because of dirt which may have got into and accumulated in the gas taps) you should, for your own safety, quickly notify the technical service so that the problem can be rectified.

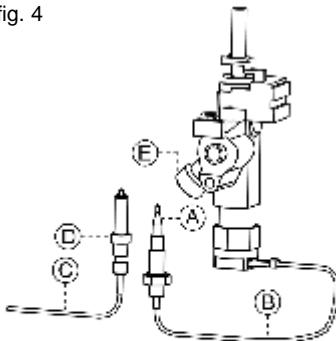
**Safety system components**

On hobs with the safety feature (those models which have the letters AL), the gas cut-off device is made up of these elements below:

- \* The safety tap
- \* The safety thermocouple, next to the burner
- \* The thermocouple-tap connection

The thermocouple sends an electric signal to the tap which identifies whether the burner has a flame. During ignition, the tap should be held down for around two seconds, until the thermocouple has heated up and can send a satisfactory electric signal to the tap. Should the burner go out, the absence of a flame is detected by the thermocouple, which makes the safety tap cut off the flow of gas.

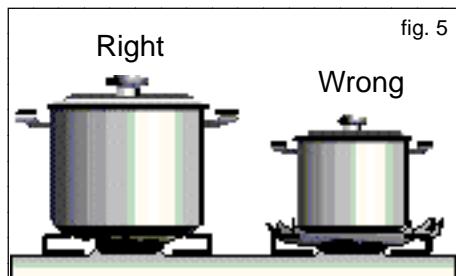
fig. 4



- (A) Safety thermocouple
- (B) Thermocouple-tap connection
- (C) Spark generation connection
- (D) Ignition spark plug
- (E) Safety tap

### Suggestions for using the burners effectively

- \* Rapid burners should not be used with pans that have a small diameter, because part of the flame will spread away from the pan, thus reducing performance significantly (see figure 5).



- \* The burners should not be operated without there being a pan on them, or gas will be wasted and the grid will heat up excessively. The pan should be covered up, in order to save energy.
- \* When the burners are in operation, they ought not to be exposed to strong draughts, because as well as losing calorific power, there is the danger of the flame going out, which would lead to gas escaping - except on hobs with the safety feature - and could cause an accident. This point is particularly important when the burners are operating at their minimum power.
- \* If the burner makes the pans smoky, or if the tip of the flame is yellow, the burner should be cleaned. If this anomaly persists, you should contact the Technical Assistance Service.
- \* Griddles and grills should not be used to cook on a low heat - they can damage the hob.

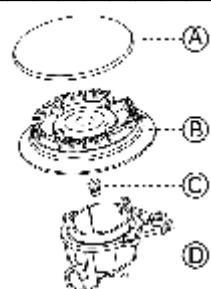
\* Cast iron plates should not be used on the grid, because they reflect too much heat onto the hob.

\* Pans placed on the burners should not jut out past the edge of the hob, because the effect of the flame being reflected from the pan can damage hobs whose surfaces are not resistant to high temperatures.

### Cleaning and care of the burners

- \* The grids should be cleaned with a non-abrasive scourer when they have cooled down.
- \* The burners - the grooves in particular - should be cleaned at regular intervals; they should be put into warm, soapy water and cleaned with a scourer or a stiff brush.
- \* Do not clean the enamel diffusing covers while they are still hot. Abrasive products can cause damage: vinegar, coffee, milk, salt water and tomato juice that remain on the enamel surfaces for a long period of time.

fig. 6



- (A) Diffusing cover
- (B) Diffusing crown
- (C) Injector
- (D) Injector holder

- \* The stainless steel should be washed in soapy water using a soft cloth. If the metal is yellowish after washing, we recommend that you use: lemon, vinegar, dilute ammonia or a cleaning product that contains dilute ammonia.
- \* When cleaning the appliance with the burners removed, care should be taken not to allow liquid or other objects to get into the injector openings.
- \* When cleaning, do not use products that can harm aluminium, such as soda, oil, etc.

\*The ignition unit (ceramic part and electrode) must be periodically cleaned with care in order to prevent ignition problems. A check should also be made that the burner slots are not obstructed.

**Note: Whenever you replace a burner, you should check that all of the parts are properly in place. A part that is not in the right place can cause poor combustion and/or overheating.**

### Maintaining the burners

Whenever the gas taps are removed, you should change the washer that is between the taps and the supply pipe. The burners are working properly when their flame is stable and a greenish-blue colour. If the tip of the flame is yellow, the burners need to be cleaned; if the problem persists, contact the Technical Service.

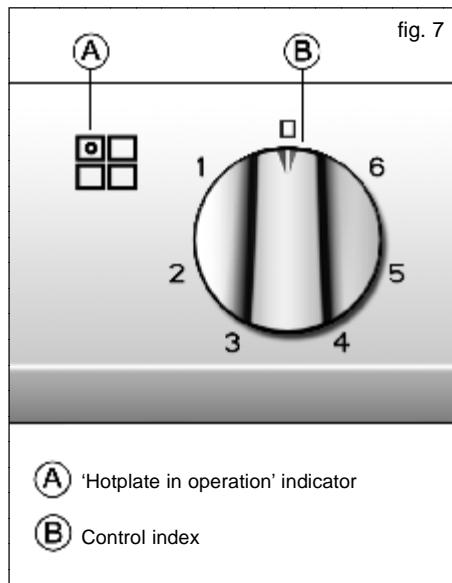
In order to guarantee that the gas installation is properly sealed and that the burners are working properly, the hob needs to be inspected by specialised Technical Service personnel at least once every 4 years.

**Note: Any alteration or adjustment nee-**

**ded by the appliance should be made by authorised technical personnel.**

### Operation of models with electric hotplates

The electric hotplates are controlled by a switch with seven positions. To get different levels of power, all you need to do is to turn the appropriate knob and set it to the position you want. On the control panel, areas are marked (A) that show (with a circle) the control for each hotplate.



The pan should be placed on the hotplate before ignition.

The power corresponding to each of the switch's positions is as follows:

Control set to	Power
	Hotplate Ø 145 -1500 W.
0	Switched off
1	135 W.
2	165 W.
3	250 W.
4	500 W.
5	750 W.
6	1500 W.

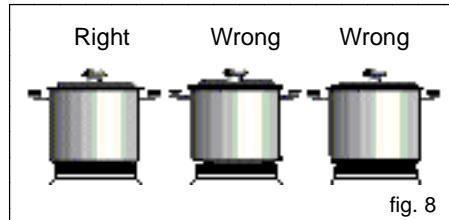


fig. 8

The Ø 145 mm 1500 W hotplate (the one with the red dot) heats up rapidly and achieves its maximum during around the first five minutes, after which its power decreases to 750 W, at which point the temperature becomes constant.

When first connecting, or if the hotplate has not been used for some time, the moisture absorbed by the insulation needs to be eliminated. To carry out this drying process, turn the hotplate on - with no pan on it - for five minutes at switch position 2. The smell and smoke that are emitted, while unpleasant, present no risk, and you should assist ventilation by opening doors and windows to let the outside air in.

### Suggestions for effective use of the electric hotplates

To ensure maximum performance from your hob, follow these guidelines:

\* Use pans with a flat base, as the greater the surface contact between the pan and the hotplate, the greater will be the heat transmission. We recommend the use of heavy pans so that the base is more difficult to dent. The picture shows how pans with battered or dented bases have less surface contact. (see fig.8)

- \* Do not use pans with a diameter that is smaller than that of the hotplate, in order to avoid boiling foods spilling over onto the hotplates.
- \* Dry the bottom of your pans before putting them on the hotplates.
- \* When you are almost finished cooking, it is a good idea to set the hotplate to the minimum or to turn it off just before removing the pan, in order to make use of the energy that has been stored and to avoid the hotplate operating while it is empty.

 **Never use the electric hotplate without a pan on it.**

### Cleaning and care of the hotplates

- \* Disconnect the appliance from the electric mains before cleaning it.
- \* Do not use cleaning products that can harm aluminium, such as soda, acids, etc.
- \* The electric hotplates should be cleaned using soapy water and a non-abrasive scourer. If, after cooking, you notice that the hotplate's or hob's stainless steel rim are yellowing slightly, you can counter this by using lemon, vinegar, dilute ammonia or any product containing dilute ammonia.

- \* If liquids spill onto the hotplate, they should be quickly removed using a cloth. Never leave them to be burned on the hotplate, for this will reduce heat transmission considerably.
- \* If the hotplate is not going to be used for some time, it should be oiled so that the surface shines and rusting is avoided.
- \* Remember that the hotplate will have a longer life if, where possible, moisture and excessive temperatures are avoided.
- \* Steam-based appliances should not be used to clean the hob.



**Do not clean the hotplates while they are still hot.**

### Using the cover

Models that have a glass cover should be cleaned with warm water, without using rough cloths or abrasive substances. To make it easier to clean the rear part of the hob, the cover can be taken off by lifting it up.

After cleaning, the cover should be carefully replaced.

Before the cover is opened, any liquids that have been spilled should be cleaned up.



**Do not close the cover when the burners or the electric hotplate are ON or are still hot.**

**TEKA INDUSTRIAL S.A.** reserves the right to alter its appliances in any way it deems necessary or useful while not altering its basic characteristics.

## If something doesn't work

Before calling the Technical Service, please make the following checks:

Fault	Possible cause	Possible solution
<b>Neither the hotplates nor the pilot lights are working</b>		
	The cable is not connected to the mains	Connect the cable to the mains
<b>There is no spark when the automatic ignition control is pressed</b>		
	There is no current at the plug	Check/repair the electricity at the mains
<b>There is a spark but the burner does not ignite</b>		
	The spark plug and the part of the burner where the spark should be is soiled or greasy	Clean the end of the spark plug and the burner
<b>The gas burners do not light</b>		
	Gas is not coming through to the hob	Check that the gas cylinder tap is properly open
		If it is piped gas, open the gas tap
<b>The burner ignites, however, when you release the knob activating the safety feature, it goes out again</b>		
	The flame does not appear in the area heated by the thermocouple	Clean the burner's openings
<b>The gas burners are making the pans dirty</b>		
	The burner openings are dirty	Clean the burner openings
	The injector or injector holder is dirty	Clean the porta-injector and injector without using anything which could damage or alter the diameter of the gas outlet opening